

# **FlavorShare**

## Recipe Sharing Platform

### **User Tutorial & Guide**

**Live Application:**  
<https://recipe-platform-qior.onrender.com>

## 1. Getting Started

Welcome to FlavorShare! You can access the application online or run it locally.

### Option A: Access Online (Recommended)

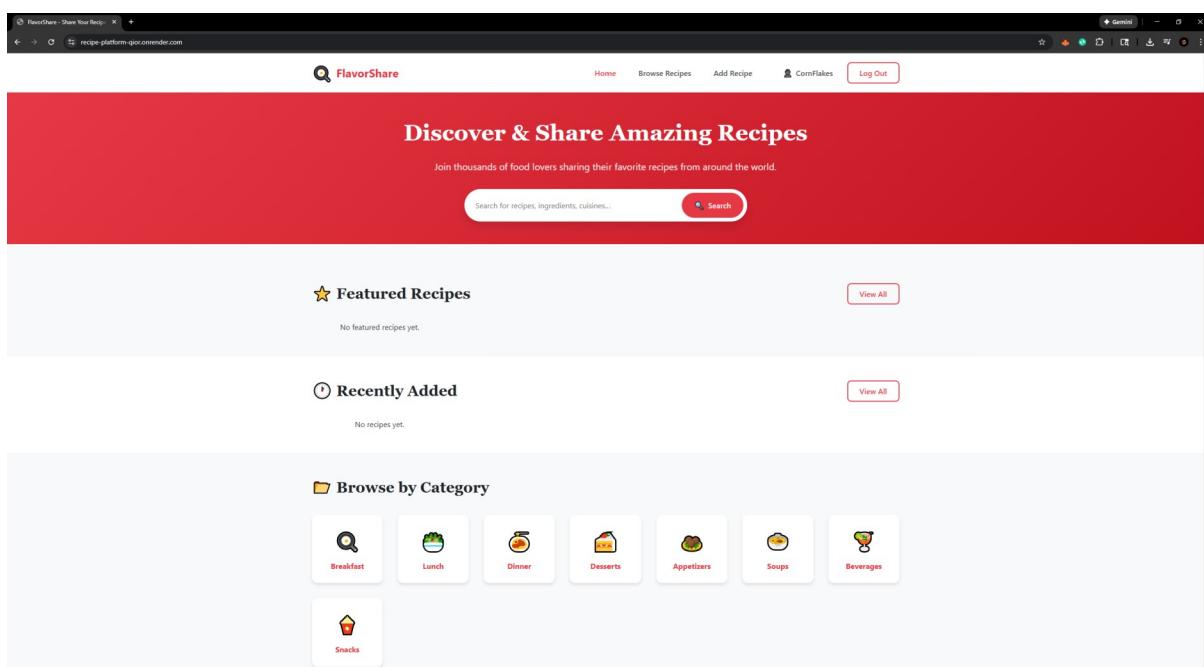
Simply visit: <https://recipe-platform-qior.onrender.com>

*Note: The free hosting may take 30-60 seconds to wake up if inactive. Please be patient on first load.*

### Option B: Run Locally

Requirements: Node.js (v16+), MongoDB

1. Extract the project files and open a terminal in the project directory
2. Run **npm install** to install dependencies
3. Copy **.env.example** to **.env** and add your MongoDB connection string
4. Run **npm start**
5. Open <http://localhost:3000> in your browser



## 2. User Registration

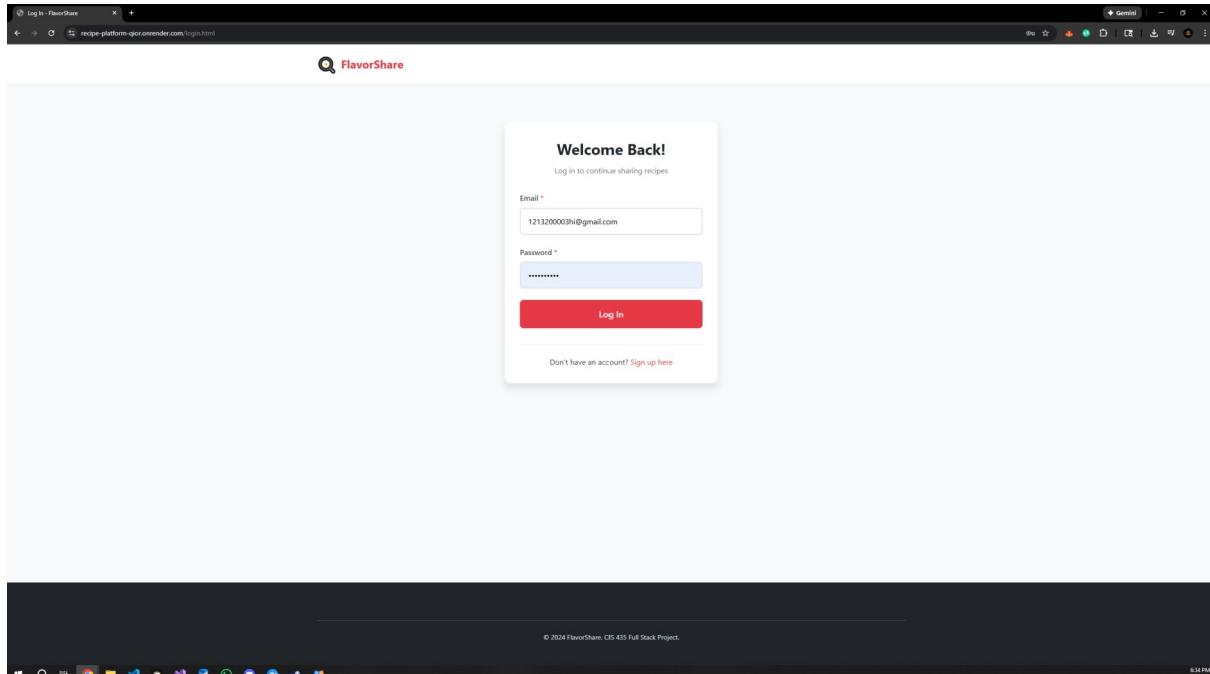
1. Click "**Sign Up**" in the top navigation bar
2. Fill in the registration form:
  - **Username:** 3-30 characters, must be unique
  - **Email:** Valid email address

- **Password:** Minimum 6 characters
  - **First/Last Name:** Optional
- 3. Click "Create Account"**

### 3. Logging In

1. Click "**Log In**" in the navigation
2. Enter your email and password
3. Click "**Log In**"

You'll be redirected to the home page. Your username will appear in the navigation bar.



## 4. Browsing Recipes

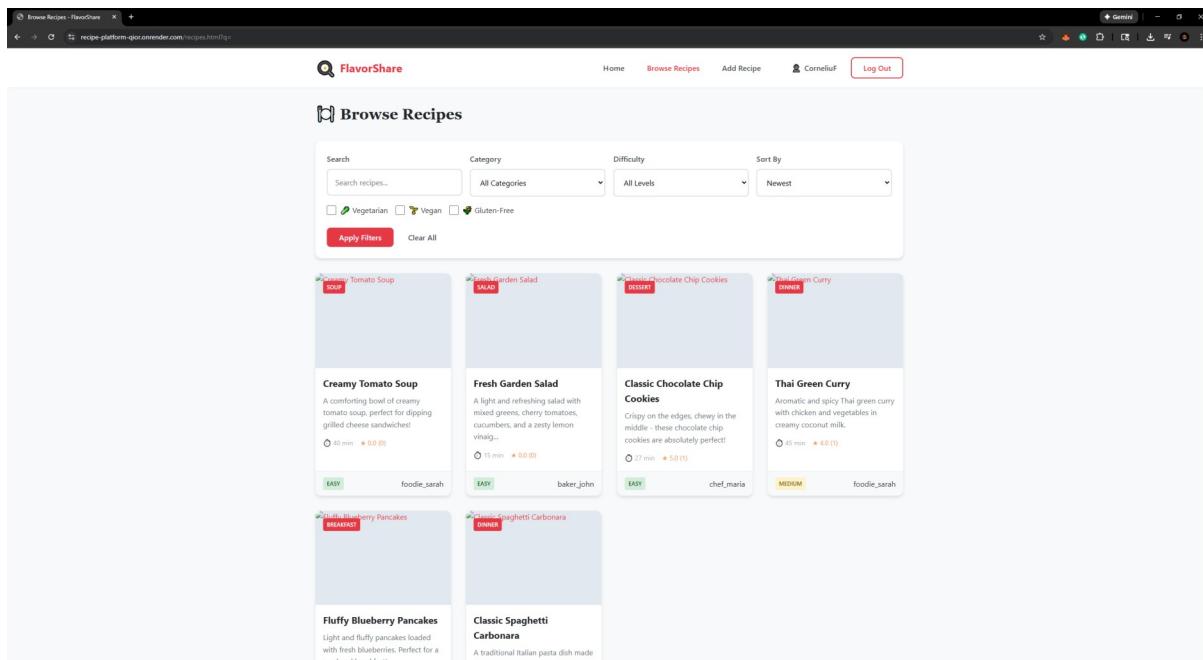
Click "Browse Recipes" in the navigation to see all recipes.

### Search

Use the search bar to find recipes by name or ingredient. Results update as you type.

### Filtering Options

- Category:** Breakfast, Lunch, Dinner, Dessert, Snack, Appetizer, Soup, Salad
- Difficulty:** Easy, Medium, Hard
- Dietary:** Vegetarian, Vegan, Gluten-Free, Dairy-Free, Nut-Free
- Sort By:** Newest, Top Rated, Most Viewed, Alphabetical



## 5. Viewing Recipe Details

Click any recipe card to view the full recipe. The detail page shows:

- High-quality recipe image (stored on Cloudinary CDN)
- Preparation and cooking times
- Servings and difficulty level
- Complete ingredient list with measurements
- Step-by-step cooking instructions
- Dietary tags (vegetarian, vegan, etc.)
- Nutrition information (if provided)
- User reviews and average rating

The screenshot shows a recipe page for "Classic Chocolate Chip Cookies" on the FlavorShare platform. The page includes a header with navigation links like Home, Browse Recipes, Add Recipe, and Log Out. Below the header is the title "Classic Chocolate Chip Cookies" with a small thumbnail image. The recipe details include a prep time of 15 min, cook time of 12 min, and total time of 27 min. It serves 24 people. The ingredients list includes 2 1/4 cups all-purpose flour, 1 tsp baking soda, 1 tsp salt, 1 cup butter, softened, 3/4 cup granulated sugar, 3/4 cup brown sugar, packed, 2 large eggs, 2 tsp vanilla extract, and 2 cups chocolate chips. The description notes that the cookies are crispy on the edges and chewy in the middle. The instructions provide a step-by-step guide from preheating the oven to baking the cookies. A nutrition info section at the bottom provides per-serving values: 180 kcal, 2g protein, 24g carbs, and 1g fat.

## 6. Creating a New Recipe

You must be logged in to create recipes.

**1. Click "Add Recipe" in the navigation**

**2. Fill in the Basic Information section:**

- Title, Description, Category, Cuisine, Difficulty
- Prep time, Cook time, Servings

**3. Add Ingredients:**

- Enter amount, unit, and ingredient name for each item
- Click "+ Add Ingredient" to add more rows
- Click the trash icon to remove an ingredient

**4. Add Instructions:**

- Write each step in order
- Click "+ Add Step" to add more steps
- Steps are automatically numbered

**5. Select Dietary Information (optional):**

- Check boxes for: Vegetarian, Vegan, Gluten-Free, Dairy-Free, Nut-Free

**6. Add Nutrition Info (optional): Calories, Protein, Carbs, Fat**

**7. Upload an Image:**

- Click "Choose File" to select an image
- Supported formats: JPG, PNG, GIF, WebP
- Maximum size: 5MB
- Images are automatically uploaded to Cloudinary for permanent storage

**8. Click "Create Recipe"**

The screenshot shows the 'Add New Recipe' page on the FlavorShare platform. At the top, there's a navigation bar with links for 'Home', 'Browse Recipes', 'Add Recipe', and 'Log Out'. A user profile icon for 'CorneliusF' is also present.

The main form area contains several sections:

- Instructions:** A text input field with placeholder text: "1 Sauté the veggies. Heat the oil in a large pot on medium heat. Add the carrots, parsnips, celery, leek, and onion to the pot and cook for 4 to 5 minutes, stirring frequently. Add the garlic, salt, and pepper, and stir for another minute." Below this is a "+ Add Step" button.
- Dietary Information:** A section with checkboxes for "Vegetarian", "Vegan", "Gluten-Free", "Dairy-free", and "Nut-Free".
- Nutrition Info (Optional):** A section for entering nutritional values. It includes fields for "Calories" (300), "Protein (g)" (15), "Carbs (g)" (10), and "Fat (g)" (5).
- Tags:** A text input field containing the word "AMAZING". Below it is a note: "Separate tags with commas".

At the bottom of the form are two buttons: "Create Recipe" (in red) and "Cancel".

## 7. Managing Your Recipes

### Editing a Recipe

1. Navigate to your recipe's detail page
2. Click the "**Edit**" button (only visible on recipes you own)
3. Modify any fields as needed
4. Click "**Update Recipe**" to save changes

### Deleting a Recipe

1. Navigate to your recipe's detail page
2. Click the "**Delete**" button
3. Confirm deletion. **Warning: This cannot be undone!**

The screenshot shows a browser window with the title "Chicken Soup - FlavorShare". The URL is "recipe-platform-qor.onrender.com/recipe.html?id=49361c0fb2b05ebe2f9856". The page has a header with "FlavorShare" and navigation links for Home, Browse Recipes, Add Recipe, and Log Out. The main content is titled "Chicken Soup" by Cornellius, posted on December 7, 2025, with 0 reviews and 6 views. It features a large image of a bowl of chicken soup with various vegetables. Below the image are several interactive buttons: "Save Recipe", "Print", "Edit", and "Delete". There are also "MEDIUM" and "Dinner" buttons. To the left is a "Time" section with prep, cook, and total times. To the right is a "Description" section with a detailed text about the soup. Further down are "Servings" (5 servings) and "Ingredients" (a list of items like carrots, parsnips, celery, leek, onion, garlic, salt, pepper). The "Instructions" section contains numbered steps for sautéing veggies and adding them to a pot with chicken and broth.

## 8. Writing Reviews

You can review any recipe except your own.

1. Open a recipe detail page
2. Scroll down to the Reviews section
3. Click "**Write a Review**"
4. Select a star rating (1-5 stars)
5. Write your review (minimum 10 characters)
6. Click "**Submit Review**"

The screenshot shows a mobile application interface for a recipe review. At the top, there are four nutritional facts: 180 cal, 2g protein, 24g carbs, and 9g fat. Below this, a title "Reviews (1)" is displayed next to a star icon, and a red button "Write a Review". A modal window titled "Write Your Review" is open, containing fields for "Rating \*", "Title", and "Review \*". The rating is set to 3 stars. The title field contains "Its Alright" and the review field contains "Followed it to the letter. 6/10. Needs more chocolate.". There are two small circular icons at the bottom right of the modal. At the bottom of the modal are buttons for "Submit Review" and "Cancel". Below the modal, a review card is shown for a user named "foodie\_sarah" (December 7, 2025). The review has a 5-star rating and the text "Cookie perfection" followed by "Crispy edges, chewy middle - exactly as described. These disappeared in minutes!". To the left of the review card, there is a note: "• 2 cups chocolate chips".

This screenshot shows another part of the FlavorShare app. It features a review card for a user named "CorneliuF" (December 7, 2025) with a 4-star rating. The review text is "Its Alright" and "Followed it to the letter. 6/10. Needs more chocolate.". To the right of the review card, there is a section titled "Nutrition Info (per serving)" with nutritional facts: 180 cal, 2g protein, 24g carbs, and 9g fat.

## 9. Saving Favorites

1. Open any recipe detail page while logged in
2. Click the "**Save to Favorites**" button (heart icon)
3. Access saved recipes from your Profile → Favorites tab

The screenshot shows a recipe page for "Fluffy Blueberry Pancakes". At the top, there's a navigation bar with links for "Home", "Browse Recipes", "Add Recipe", and "Log Out". Below the navigation is the title "Fluffy Blueberry Pancakes" with a small thumbnail image. To the right of the title are the author "by baker\_john", the date "December 7, 2025", a rating of "★★★★★ (1 reviews)", and "4 views". Below the title are several buttons: "Save" (red), "Print" (blue), and category filters: "EASY" (green), "breakfast" (orange), "American" (yellow), "Vegetarian" (green), and "Nut Free" (yellow). The main content area is divided into sections: "Time" (Prep: 10 min, Cook: 15 min, Total: 25 min), "Servings" (4 servings), "Ingredients" (a list including all-purpose flour, sugar, baking powder, baking soda, eggs, butter, and blueberries), "Description" (a brief description of the dish), "Instructions" (a numbered list of 7 steps), and "Nutrition Info (per serving)" (calories: 386, protein: 19g, carbs: 52g, fat: 14g).

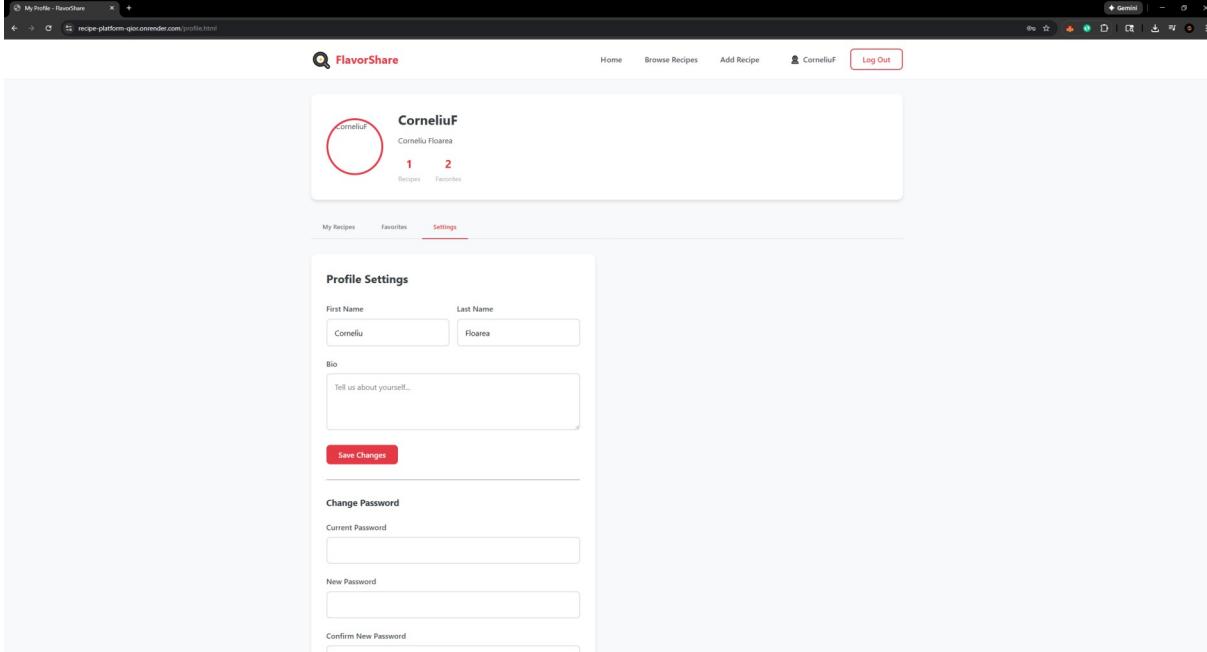
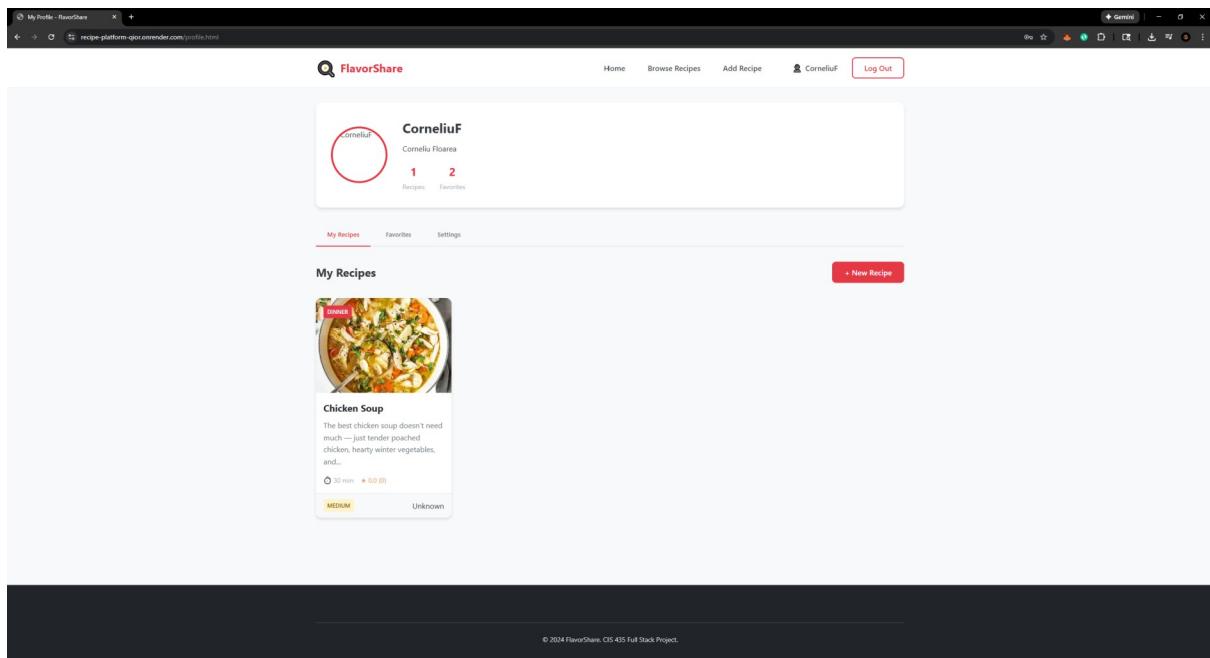
The screenshot shows the user profile for "CorneliusF". At the top, there's a navigation bar with links for "Home", "Browse Recipes", "Add Recipe", and "Log Out". Below the navigation is the user's profile picture (a red circle), the name "CorneliusF", and the tagline "Corneliu Floare". It shows 1 Recipe and 2 Favorites. Below the profile is a navigation bar with tabs: "My Recipes" (selected), "Favorites" (highlighted in red), and "Settings". The "Favorites" section is titled "Favorite Recipes" and lists two items: "Chicken Soup" (with a thumbnail image) and "Fluffy Blueberry Pancakes" (with a thumbnail image showing "No Image"). Both items have their details: description (none), preparation time (0 min), cooking time (0 min), rating (0.0), and difficulty level (EASY). At the bottom of the page is a copyright notice: "© 2024 FlavorShare. CIS 415 Full Stack Project."

## 10. Managing Your Profile

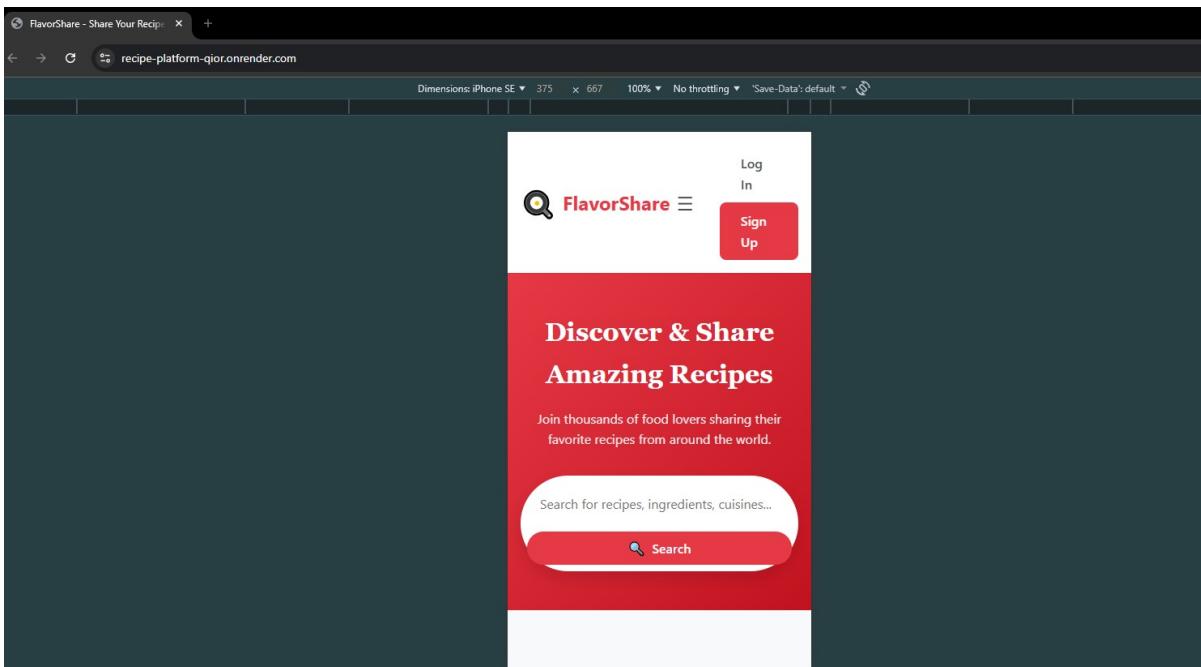
Click your username in the navigation to access your profile page.

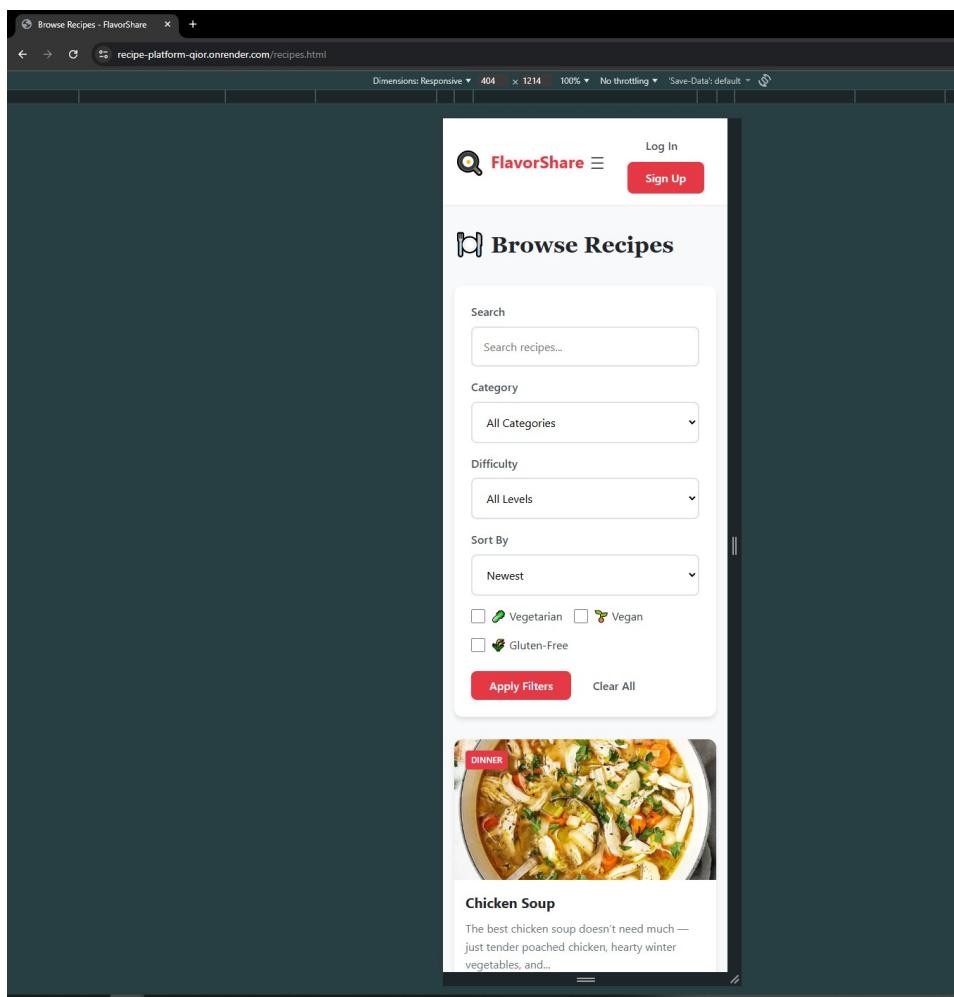
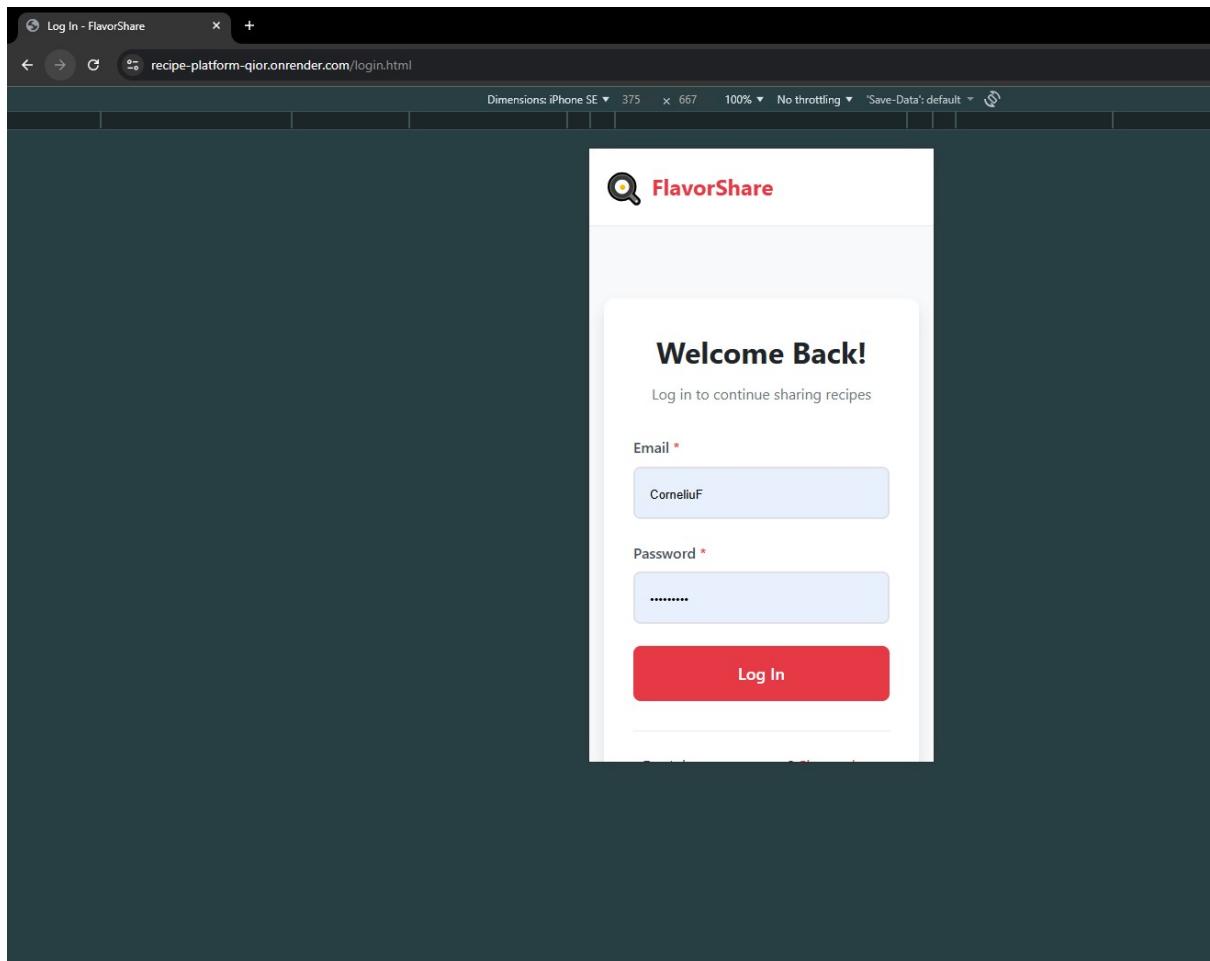
### Profile Tabs

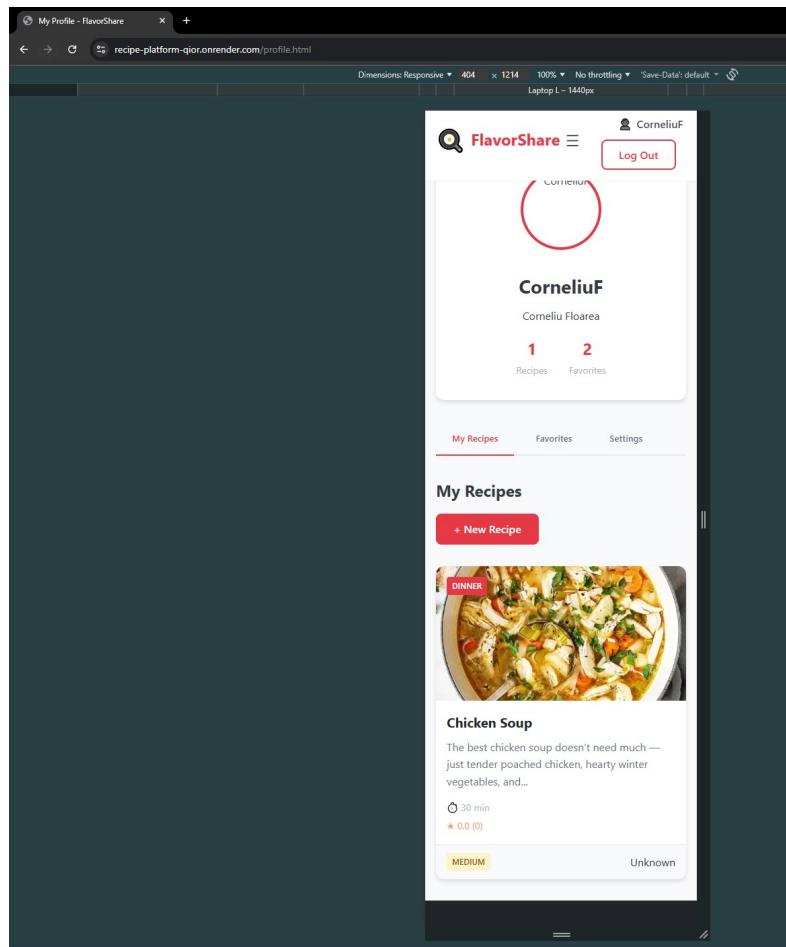
- **My Recipes:** View and manage all recipes you've created
- **Favorites:** Access your saved/bookmarked recipes
- **Settings:** Update your profile info and change password



## 11. Responsive Design

A screenshot of the 'Join FlavorShare' sign-up form. The form is titled 'Join FlavorShare' and asks users to 'Create an account to share your recipes'. It includes fields for 'Username \*' (with placeholder 'CorneliuF'), 'Email \*' (with placeholder 'your@email.com'), 'First Name' (with placeholder 'John'), and 'Last Name' (which is currently empty). Below the form, there is a note: '3-30 characters, letters, numbers, and underscores only'.





This screenshot shows the 'Add New Recipe' form. The title 'Add New Recipe' is at the top. The form is divided into several sections: 'Basic Information' (with fields for 'Recipe Title' and 'Description'), 'Recipe Image' (with a file input field showing 'Choose File No file chosen' and a note about file types: 'Max 5MB. JPG, PNG, GIF, or WebP'), 'Category' (with a dropdown menu 'Select category'), 'Cuisine' (with a text input field 'e.g., Italian, Mexican, Thai'), 'Difficulty' (with a dropdown menu 'Select difficulty'), and 'Prep Time (minutes)' (with a text input field). The top right corner of the form shows the user's name 'CorneliuF' and a 'Log Out' button.